

Dining at Dex's

A Hyperspace Exclusive

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Welcome to Dex's Diner, where we're proud to offer the best eats in the
Coco Town streets!

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A Message from the Proprietor



Welcome to Dex's Diner, where we're proud to offer the best eats in the Coco Town streets! We serve up good food and fast, friendly service at reasonable prices. From signature sliders to robo-fountain favorites, we've got something for everyone!

As the owner of this establishment, I'd like to take this opportunity to thank you for your patronage and tell you a little something about the food you'll find on our menu. Many of the recipes we prepare I collected during my years roaming the hyperlanes in my previous careers. I've traveled the galaxy from the Deep Core to beyond the Outer Rim, and I've sampled cooking from countless planets.

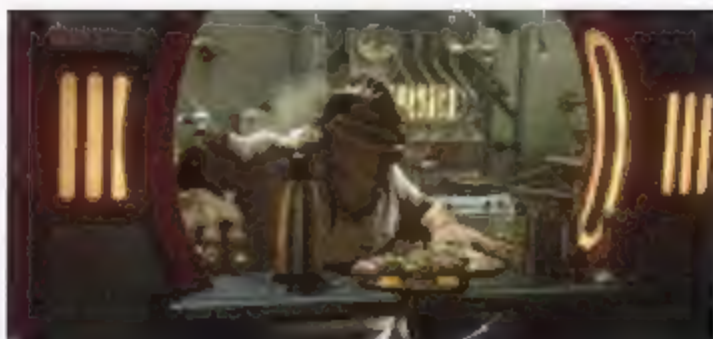
As you can well imagine, interstellar dining can be dangerous – for example, I found out the hard way that I'm allergic to both Dac anchovies and the Mon Calamari chef who'd prepared them. But for every meal that made me break out in green hives, I tasted countless others that brought a smile to my face. I knew I was destined for the restaurant business when on my prospecting expeditions I started getting as much satisfaction from discovering new foods as I was from finding valuable minerals. This menu is filled with the most delicious meals I've encountered over the years.

Being a seasoned galactic traveler, I know that no matter where you are, there's nothing that beats a good, home-cooked meal. So whether your home is just around the corner or parsecs away, we at Dex's Diner promise you the kind of cooking you'd get from your own maternal-being's kitchen.

Thank you for dining with us

--Dexter Jettster.

Dining at Dex's



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Breakfast

Favorites

Served with your choice of breakfast side dish.

nerfstreak and eggs

Start the planetary rotation off right with a juicy, grilled-to-order nerfstreak, a breakfast staple from here to Outer Zzzza and everywhere in between. The secret to our mouthwatering nerfstreak is the seasoning: a unique blend of Serrian salt, tertium, punctil and black hole pepper that's been handed down in my family for generations. Served with two garto eggs cooked to order.

12.5 credits



Quor'sav-fried steak and eggs

No, it's not made from a Quor'sav, so don't get any funny ideas. What we have here is a giant nerfstreak coated in seasoned pom seed flour and pan-fried to perfection using an authentic recipe from Uuaa. We finish by smothering it in our special white dwarf gravy. Served with two garto eggs cooked to order.

12.7 credits

"Besalisk's Bellyful" hash

I used to have a heaping serving of skillet-cooked hash for breakfast every morning during my days as a brawler on Ord Mantell. Talk about a hearty breakfast! This hash is made with a generous amount of bantha beef, Ojomian onions and potatoes. Even if you're not wrestling Mantellian savrips for a living, you'll want to give it a try.

8.5 credits

garto egg omelet

Our delectable, fluffy omelets are prepared to your request. Enjoy our basic omelet, made from three Grade Aurek garto eggs and filled with shredded jerba cheese, or add any of these favorite ingredients for a small charge: diced gornt, diced roba, Felucian glasscap mushrooms, Ferroan spinach, Bellassan peppers, Ojomian onions, potatoes or calarantrum root.

7.5 credits (additional ingredients are 5 decicreds each)

"Hungry Hutt" breakfast sandwich

I think Hutts get a bad reputation for their eating habits. It's true they have healthy appetites, but they aren't indiscriminate about what they eat. Many Hutt foods are quite delicious, including this "punky muffin" sandwich. A breakfast favorite on Nar Shaddaa, it features a poached gorg egg, Klatooine paddy frog sausage and a slice of jerba cheese on a pedunkee muffin.

6.5 credits

From the Robo-Griddle

Served with your choice of breakfast side dish.

Panna cakes

Three fluffy hotcakes prepared just the way they make 'em on the red-water moon in the Panna system. Served fresh off the robo-griddle with bantha butter and carbosyrup.

4.5 credits

With zoochberries or ettel nuts 5.5 credits

Iktotch toast

Three scrumptious, thick slices of egg-dipped Iktotchian gravelwheat bread cooked golden brown and dusted with powdered Christophsian sugar. Served piping hot with bantha butter and carbosyrup.

4.7 credits

With zoochberries or ettel nuts 5.7 credits

Donuts

Our Adarian-style donuts are made fresh daily by a genuine Crisp-E-O donut droid. Bright and early every morning, our Crisp-E-O unit sorts through its database of more than 2,400 donut recipes to choose the delicious varieties to be made that day using its internal oil fryer. You never know when you'll discover a new favorite. (If you get the chance, be sure to try the dianoga cream-filled donut--it's divine!) Of course, we always serve these crowd-pleasing standards as well:

powdered Christophsian sugar 1.5 credits

Yowvetch custard-filled 1.7 credits

muja fruit-filled 1.7 credits

iced Trammistan chocolate 1.7 credits

iced Endorian maple 1.7 credits

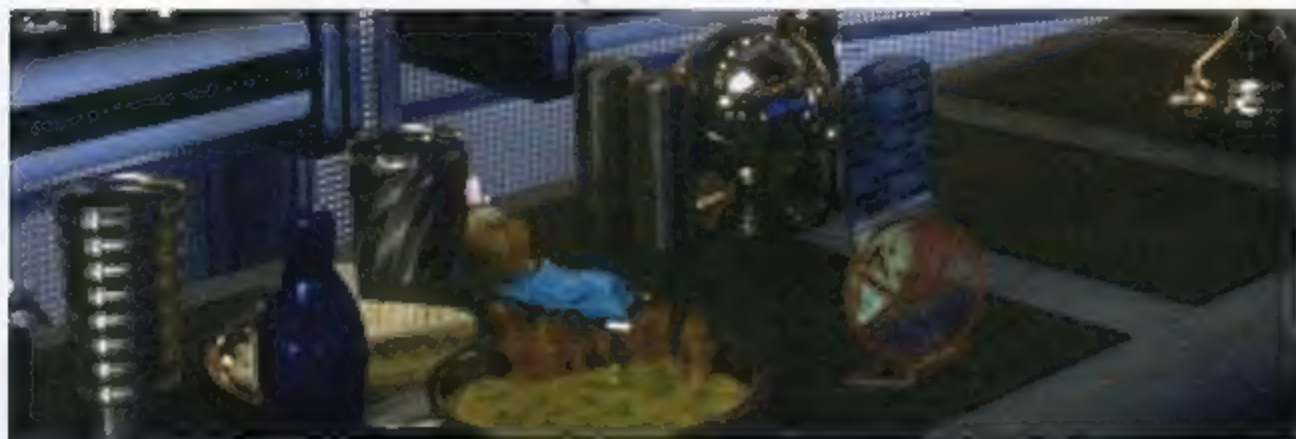
iced with chopped ettel nuts 1.7 credits

iced with shredded Ishi Tib-cracked coconut 1.7 credits

iced with dark matter sprinkles 1.7 credits

Breakfast Sides

nuna bacon (four slices) 3.7 credits
nuna sausage (four links) 3.7 credits
moisture farm-fresh blue buttermilk biscuit and gravy 3.7 credits
Kessinnamon roll 3.7 credits
Mustafarian toast with bantha butter and Andorian jelly 1.7 credits
dry Dantooine cereal 2.5 credits
galactic grits 2.5 credits
stewed Dressellian prunes 2.7 credits
fresh fruit (in season) 2.7 credits
carbon-frozen fruit (year-round) 1.7 credits



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Sliders

Basic Sliders

Our signature menu item, served fresh off the grill! We start with a perfectly seasoned, hand-formed, 100 percent pure Mongo Beefhead patty--no additives or Gank fillers here--served on the finest trans-shipped, medium-density food-board available. These flavorful sliders are inspired by my travels across the galaxy, so no matter what your tastes are, you're sure to find something to satisfy your craving! All sliders are served with our special garnish. Serpidalian mayo-ketchup and Bimm mustard available upon request.

Coruscant slider

The classic! A grilled-to-perfection patty topped with all the fixin's--a slice of Gonzo yellow cheese, Revvien lettuce, topato slices, grilled Ojomian onions and B'omarr-style pickles.
6.5 credits (add double meat for an additional 5 decicreds)

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Socorro slider

Enjoy the bold taste of Socorro's black sands and rugged Killee Wasteland with this well-done slider. We top a blackened patty with four pieces of crispy tailring bacon and the Monnoks' smoky steak sauce.

6.7 credits

Zeltros slider

Not for the faint of heart! This zesty slider features a patty topped with mouthwatering Zeltron pop-peppers, pink lettuce, magenta onions and spicy "pleasure planet" sauce.

6.7 credits

Vorzyd slider

Take a Cosmic Chance on a rich, flavorful slider inspired by the one and only Gambler's World. Our regular patty is topped with sautéed Vorzydiak mushrooms and three kibi strips. If you're craving something exciting, this is a safe bet.

6.7 credits

Khomm slider

Here's a slider for those who like things neat 'n tidy. We serve this one up with a single patty and a precisely measured amount of strider cheese sauce—nothing more, nothing less. It's perfection every time!

6.5 credits

Giju slider

Our biggest, most stacked slider! Piled high with two patties, triple cheese, deep-fried Tapani triangles, mega-leaf lettuce, a slice of algae-bread, Boontaspiced mustard, plankton spread, larded neutrinos and a fried blubberbird egg, with a green jumbolive on top, it's just the thing to satisfy a Herglic-sized hunger.

7.7 credits

Talus and Tralus sliders

Two basic sliders at one great price.

9.7 credits



Specialty Sliders

Sorry, the Sulfurous Moon slider is no longer available due to multiple customer complaints.

Manaam slider

If you're in the mood for fish, this seafood slider features a grilled firaxan shark fillet in place of the standard patty, topped with Ahto City cheese, chewy Selkathian seaweed and relish squiggles.

6.7 credits

Agamar slider

This meatless option comes from a pleasantly rustic Outer Rim agriworld. The patty is made from Agamarian soybeans and topped with a thick slice of binka fruit and mugruebe spit-sauce.

6.7 credits

Lao-mon slider

Like the native Shi'ido, this slider can be just about anything. You name the ingredients, and we'll put it together for you.

7.7 credits

Raxus slider

You never know what you'll find on the junk heap of a planet that is Raxus Prime, and this slider's no different. Made with whatever leftovers we've got back in the kitchen, this slider is a surprise every time it's ordered!

6.7 credits

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Lunch

Favorites

Served with your choice of lunch side dish.



nerfstreak sandwich

The Useru District has countless high-end eateries, but when Mayor Across-Krik gets a hankering for a good, old-fashioned nerfstreak sandwich, he hops an airbus and heads down to Coco Town for a visit to Dex's. Served sizzling hot with Red Nebula onions on a pseudograin roll.

8.7 credits (substitute synthsteak for an additional 5 decicredits)

shank and cheese sandwich

One of my first jobs was as a street tout for a restaurant on the great starship yards of Fondor (which doesn't really have streets, but that's beside the point). I gave "friendly" advice to the shipyard's visitors--gullible tourists fresh off the Starspeeders were always the best targets--inevitably directing them to the restaurant I was fronting. This was my first exposure to the food service industry, and I picked up plenty of good recipes in the process, mainly because I was being paid in food. One of the best was this yummy sandwich, made with thin slices of tender shaak, melted Byss cheese and topato. Served on toasted or therm-zapped pseudograin bread.

6.7 credits

Shawda Clubb sandwich

This popular sandwich boasts sliced Manpha-fowl, nuna bacon, Revvien lettuce and topato. Served on toasted or therm-zapped pseudograin bread.

6.7 credits

Besh-Leth-Trill sandwich

Another classic sandwich, prepared just the way you'd get it back home, with crisp nuna bacon, Revvien lettuce and topato. Served on toasted or therm-zapped pseudograin bread.

5.7 credits

gartro egg salad sandwich

We make our egg salad fresh daily with hard-boiled Grade Aurek gartro eggs, tangy emulsauce, Boontaspiced mustard, taba leaves, Serrian salt and black hole pepper. Served on toasted or therm-zapped pseudograin bread.

5.5 credits

deluxe nutmeat and jelly sandwich

This is our recreation of the beloved childhood favorite, prepared with freshly ground ettel nuts and gourmet Andorian jelly. Served on bleached pseudograin bread.

4.5 credits

Endorinn chicken pot pie

In all of my travels, I've never seen an animal stranger than the Endorian chicken, but it's not without its uses. We combine the bird's succulent meat with celonslay, space-carrots and Antarian peas, all baked in a flaky pom seed flour crust.

6.5 credits

scalefish fillets

Four flaky daggert fillets are dipped in batter, fried golden brown in aola and served on a bed of crunchy sea cabbage with our own secret-recipe Iskalonian tartar sauce.

6.7 credits

Soups

So good, you'd swear they were made by the Soup People of Tureen VI.

cream of fleek eel soup

These little babies pack quite a bite—literally! We promise that each bowl of this creamy soup is loaded with at least eight live fleek eels (or four eels per cup), each liberally coated in pepper oil. Your waitress will even serve the soup up with a quick shake to make sure the eels are lively.

1.7 credits (cup)

2.7 credits (bowl)

apple slug stew

During my time manning rigs on Subterrel, I'd occasionally use one of the low-volume mining sluices to prepare this tasty stew, made with ripe apple slugs, Ojomian onions, space-carrots and a pinch of negamo. Today, we make the stew more traditionally, in a pot on a nanowave stove, but it's just as flavorful as ever.

1.7 credits (cup)

2.7 credits (bowl)

Aurebesh soup

A flavorful topato soup with pasta shapes. Trill-aurek-senth-trill-yirt!

1.7 credits (cup)

2.7 credits (bowl)

nyork chowder

A delicious staple of the Gungan diet, this chowder is made from freshly shucked nyorks in a creamy broth with diced protatoes, Ojomian onions and celonslay.

2.1 credits (cup)

3.1 credits (bowl)



Salads

Prepared with laser-cut greens and appetizing toppings grown on locally-orbiting VegSatellites.

interstellar garden salad

Our most popular salad, featuring crisp Revwien lettuce garnished with topatoes, space-carrots, Qiraadishes, Mandalorian oranges, Sriluurian raisins and Wol Cabasshews. Served with Luptoomian dressing.

5.7 credits

With grilled gorot 6.7 credits

herd ship's bounty salad

The nature-loving Ithorians know a thing or two about what makes a great salad. This is our take on the traditional covado salad—mixed Ithorian greens garnished with starfruit and hard-boiled oogata eggs. Served with Meecrian vinaigrette.

4.7 credits

With hoyy seeds or liwi fruit 5.7 credits

goatgrass salad

A mainstay of the Gran diet, but perfectly suitable for anyone wanting a light meal. We toss fragrant goatgrass with Malastarian croutons, houjix cheese crumbles and three-eyed Kinyenian potatoes.

4.5 credits

Xizor salad

Fresh Sizhranian lettuce tossed with Hockureem Sea salt croutons. Fit for a Falleen prince!

7.7 credits

Lunch Sides

fiery Fornax rings 3.7 credits

potato wedges 3.5 credits

potato curls 3.5 credits

old-fashioned potato salad 2.7 credits

pashi noodles in Gonzo yellow cheese sauce 2.7 credits

Revvien coleslaw 2.7 credits

apple slug sauce 2.7 credits

Umgullian blob gelatin 4.5 credits

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Dinner

Favorites

Served with a pseudograin roll and your choice of dinner side dish.

fried nerfsteak

It doesn't get any better than this—a massive, mouthwatering Alderaanian nerfsteak, cooked to order and smothered with melted jerba cheese, grilled Ojomian onions and Felucian glasscap mushrooms.

14.7 credits

shaak pot roast

A favorite on Naboo and throughout the Chommell sector, slow-cooked in our gamma flux broiler with space-carrots, Ojomian onions, Anzati snot garlic and



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Deltron spice wine. When I cooked chow for a militia camp in the Lesser Plooriod Cluster, shaak pot roast was always very popular. I suppose it reminded lonely soldiers of the warmth of a good, home-cooked meal. Or maybe it was just better than the cans of Skakoan processed, additive-enhanced meat I served most other nights.

8.7 credits

Nana Bagwa's liver and onions

This recipe comes from the family of one of our waitresses. Hermione never liked it much as a child, but it's one of her favorite meals today. You haven't had mutant rat liver unless you've tried it Nana Bagwa's way!

7.7 credits

home-style proteinloaf

Who doesn't love a good proteinloaf? You get three thick slices of succulent proteinloaf made using a tried-and-true recipe and covered in our unique brown dwarf gravy. (The gravy can also be used as an industrial-strength lubricant in a pinch, if you ever have the need.)

7.7 credits

hot gizka sandwich

I spent a few years on a freighter hauling special cargoes in the Stenness Node, during which I dealt with my fair share of interstellar vermin: mynockes, space slugs, the Fabled Sirens of Lowick, you name it. Nothing beats gizka, though, when it comes to being a true pest.

Fortunately, there is one way I like the critters, and that's thinly sliced and served hot over toasted or therm-zapped pseudograin bread.

7.7 credits

Gamorrean pork chop

A tender cut of pork imported directly from Gamorr, prepared with a tigmory dry rub and pan-fried to perfection. Served smothered in rich snoruuk gravy.

9.7 credits

fried Endorian chicken

Four big pieces of Endorian chicken dipped in seasoned pom seed flour, then flash-fried in hot aola for maximum crispy deliciousness.

9.7 credits

grilled opee

A flaky opee sea killer fillet expertly seasoned with Roonan lemon and black hole pepper, served with a sprig of celto and our own secret-recipe Iskalonian tartar sauce.

9.7 credits

baby nos ribs

A hefty half-rack of nos monster ribs prepared in the traditional Pau'an manner of Utapau.

9.7 credits (extra charge if cooked)

Dractuvian cave slug

Limited availability. Please check with your waitress.

Dinner Sides

pickled garro eggs (three eggs) 3.7 credits
mashed protatoes 3.5 credits
steamed space-carrots 2.7 credits
topato (three slices) 2.7 credits
acid-beet salad 3.5 credits
baked Bith beans 3.5 credits
Rabi corn on the inedible cellulose matrix 3.5 credits
candied H'nemthe yams 3.5 credits

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Desserts

Favorites

Dex's Diner is the proud winner of three monosaccharide ribbons from the Tri-System Sugars Mass Bake-Off. You can't go wrong with desserts like these

zoocherry cobbler

I first tasted zoocherries while trading furbogs along the Corellian Run. Through these exchanges I ended up possessing any number of unusual items: hyperdrive attenuators, silicon-pronged tack trim, Sudustan gab-rippers and--you guessed it--more zoocherries than I knew what to do with (a single furbog is worth ten times its weight in zoocherries, after all). I ended up eating zoocherries almost daily, and one of my favorite ways to have them was in a fine cobbler such as this one.

2.7 credits

With a scoop of denta bean ice cream 5.7 credits

Kubindian royal jelly roll

The cuisine of the Kubaz may not be for everyone, but I guarantee you'll want to finish your meal with a thick slice of this scrumptious royal jelly roll. The filling is a tasty blend of worker zingbees, arthropinians and pectin-flies, and it's all dusted with powdered sun beetle chitin.

2.7 credits

sticky sweetmallow squares

A grown-up version of the kiddie favorite! Indulge your sweet tentacle with one of these giant, crispy squares today. Coated with charmed quark frosting, they're just about the most decadent treat you can find this side of the Zabian system!

1.7 credits

Pies

Sold by the slice

wasaka berry pie

Enjoy a Wookiee-sized serving of this pie, packed with tangy wasaka berries in a flaky Kashyyyk wheat flour crust. We've already done the hard work of gathering and pitting the wasaka berries, so why not spoil yourself with a slice?

2.7 credits

With a scoop of denta bean ice cream 5.7 credits

all-Almakian apple pie

Here's an old Leffingote favorite, made fresh from juicy, Kessinnamon-spiced Almakian apples baked to perfection in a golden pom seed flour crust.

2.5 credits

With a scoop of denta bean ice cream 5.7 credits

namana cream pie

Made from a genuine Bakuran recipe, this pie features creamy namana custard topped with atomically aerated cream.

3.7 credits

Cakes

Sold by the slice

Kowakian crumb cake

As with all our cakes, this old-fashioned favorite from Kowak is made from scratch using only the finest ingredients. The delectable crumblycrunch topping is sure to please even the most discriminating monkey-lizard.

2.7 credits

lego angel food cake

Named for the famed Diathim of the moons of lego, this light, sweet cake has an appropriately heavenly taste! (The trick for getting the cake so fluffy, we've found, is a little bit of patience and a good antigrav whisk.)

2.7 credits



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Devaronian's food cake

I'll wager you never knew the Devaronians count baking among their many skills

2.7 credits

Sisk-Six-layer cake

Here's another crowd pleaser, a traditional dessert from Sisk featuring layers of moist cake ranging in color from infrared to ultraviolet. It's almost as good to look at as it is to eat!

3.5 credits

Ice Cream

Whether it's a warm day or you simply sat next to a combusting Inmalanoid during the morning commute, there's no better way to cool off than one of our ice cream treats.

double-scoop sundae

Enjoy a giant Neuvian sundae made the old-fashioned way with two generous scoops of denta bean ice cream and your choice of Trammistan chocolate or zoochberry topping. Served with atomically aerated cream and a cherry on top

2.7 credits

Tibanna split

For the ultimate dessert, sample this deluxe Cloud City-style dessert prepared with three massive scoops of Hood Family "Bespinian Best" Ice Cream--denta bean, Trammistan chocolate and beeberry--and garnished with flavorful toppings, atomically aerated cream, crushed ettel nuts and real Ecclessis figs

3.7 credits

soft ice cream

Smooth, creamy and colder than a wampa's whiskers, this is soft ice cream the way you remember it! Let our soft ice cream droid prepare you a Cerean cone with denta bean or Trammistan chocolate

1.7 credits

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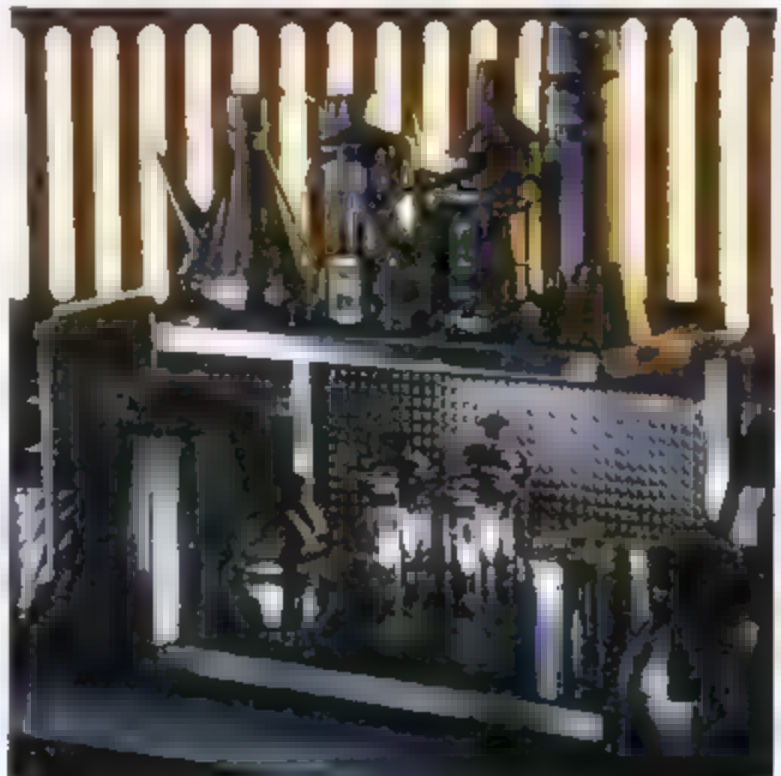
Beverages

Favorites

Complimentary refills on all drinks.

Jawa juice

The best cup of Jawa juice I ever had was brewed by Ryn settlers



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on a nameless planetoid in the Corporate Sector. The settlers were having problems with some overzealous tax collectors and their Espo enforcers, and they hired me to bring them certain goods and equipment so they could defend themselves. They offered me a small fortune in chrysopaz and aurodium in exchange for my services, but after one sip of their hot Jawa juice, made using an ancient Ryn technique with freshly roasted ardees seeds, I asked for the recipe and nothing else in return. I think you'll agree it's the best ever brewed.

1.5 credits

caf

Choose from regular or half-caf, freshly ground and brewed. Baniha cream and Christophsian sugar available upon request.

1.3 credits

stim tea

Choose from multiple tea varieties imported from across the galaxy, from scry-mint to Roonan lemon. Zingbee honey and Christophsian sugar available upon request.

1.5 credits

blue milk

Choose from whole or short-wavelength, served perfectly chilled.

1.5 credits (small)

2.3 credits (large)

fruit juice

Choose from pallie, muja fruit, Almakian apple, topato or Dressellian prune.

1.7 credits (small)

2.5 credits (large)

photon fizzle

This is one of several drinks I used to prepare while tending bar on Tyne's Horky with an old friend of mine from Ojom, a fine fellow named Doodnik. I've seen many different ways of making a photon fizzle, but no one did it better than Doodnik. We prepare ours the way he did, with just the right amount of regular or light quanta.

2.7 credits

giva jumbo

I have no idea why, but Doodnik would always serve this drink in a bowl, and so do we.

2.7 credits

supernova

Here's a bracing solar punch that was always a favorite of the miners on Tyne's Horky. It certainly packs all the wallop its name implies!

2.7 credits

circuit cider

Yet another of Doodnik's signature drinks, this cider is authentically made by filtering the liquid through spare droid parts before serving. Here at Dex's, the parts come from a dishwasher unit that once made the mistake of gossiping about our waitress droid with the other appliances. (I won't go into detail about what WA-7 did to the dishwasher unit when she found out, but suffice it to say, filtering drinks is about all it's good for these days.)

2.7 credits

From the Robo-Fountain

Our antique robo-fountain once stood in Old Doc 8H-QD9's Antivirus Software-Shoppe, a popular hangout for youths out cruising in speeders and engaging in awkward mating rituals. We've restored the device to its original working condition, offering you a chance to experience all the fun and romance of the Republic's golden age with every drink.

Fizzyglug

We proudly offer the full line of Fizzyglug products including Original Fizzyglug, Diet Fizzyglug, Zero Gravity Fizzyglug and the new Adegan Crystal Fizzyglug. For no extra charge, add any of the following flavored syrups to make your favorite drink combination: bilaberry, denta bean, Gerdan sun-apple, Ishi Tib-cracked coconut, jewel-fruit, mania pear, nikkle nut, pallie, Roonan lemon, sery-mint, shuura fruit, sunberry, sweetmeion, Trammistan chocolate, zherry or zwil

1.7 credits

blue milkshake

Our thick, creamy milkshakes are made the old-fashioned way—mixed by robotic appendage using Hoth-cold ice cream, blue milk and robo-fountain flavored syrups. I'm partial to the classic Blue Bantha, but we'll make your milkshake any way you like it. With a meal or as a treat by itself, this old-time favorite is sure to please!

2.7 credits

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Pantoran Plate Specials

Breakfast Specials

- Number 1: Diced roba and scrambled gartro eggs *5.5 credits*
- Number 2: Anoat oats with two nuna bacon strips *4.7 credits*
- Number 3: Creamed chipped bantha beef on Mustafarian toast *5.5 credits*
- Number 4: Steamed phraig with two nuna sausage patties *4.7 credits*
- Number 5: Ho'Din-style veggie omelet *5.5 credits*

Daily Soups

- Primeday: Rana's cheese soup *1.7 credits*
 - Centaxday: Callosian spring vegetable soup *1.7 credits*
 - Taungsdag: Spicy Gargon gumbo *1.7 credits*
 - Zhe..day: Creamed Rishu corn soup *1.7 credits*
 - Benduday: Aqualish hoi-broth *2.1 credits*
-

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Lunch and Dinner Specials

- **Primeday**
 - Number 1 Nuna salad sandwich with cup of soup 6.1 credits
 - Number 2 Kommerken flank steak and steamed ootoowergs 8.7 credits
- **Centaxday**
 - Number 1 Molecularly agitated cheese sandwich with cup of soup 5.5 credits
 - Number 2 L'tahsh-mannated nutrient globules with mixed Alderaanian vegetables 8.5 credits
- **Taungday**
 - Number 1 Togruta-style Shili cheese dog with cup of soup 5.5 credits
 - Number 2 Braised brullika brisket 8.7 credits
- **Zhellday**
 - Number 1 Bantha burger with cup of soup 6.1 credits
 - Number 2 Roast Smapp with hot banium liquid 8.5 credits
- **Benduday**
 - Number 1 Fried Rokanun dirt-fish fillet sandwich with cup of soup 6.1 credits
 - Number 2 Whole scrimpi in a cream-based glockaw sauce 8.5 credits

Sorry, no substitutions

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About Dex's Diner

When I first arrived on Coruscant, I had nothing more than a second-hand Cnsp-E-O donut droid and a dream — a dream serving good food to good folks.

I was tired of unfulfilling jobs that kept me constantly on the run from Corporate Sector police officers, gizka conservationists and Mantellian savrips who never learned how to lose a fight gracefully. My most recent enterprise, a weapon shop on the Outland Transit Station, had come to an abrupt (and nearly fatal) end, so the time was right for a fresh start. I spent the last of my savings travelling to Coruscant, where I opened a stand, Dex's Donuts, at the corner

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of Zevanth Street and Avenue Peth. It was a humble start; I didn't have anything on the menu except donuts and fresh-brewed caf.

As you can imagine, it's not easy eking out a living selling food on the sidewalk. That's especially true on this crazy planet, where most of the speeder traffic is kilometers above your head and unlikely to notice a small donuts-and-caf stand. So after a few trying years, I started looking for a more conspicuous place from which I could work. My modest income from the stand made upgrading to a real restaurant seem impossible, though.

As luck would have it, around that time an inattentive driver landed his air taxi on Dex's Donuts. Admittedly, becoming a landing pad wasn't very lucky--the stand was a total loss, and I spent a week in a med center with a cracked cranial crest and three broken arms--but the settlement payment from the air taxi company was exactly what I needed. Suddenly flush with Republic dataries, I was able to purchase a small café with enough left over to renovate the place in a nostalgic style recalling the golden days of the Republic, complete with vintage furnishings. Dex's Diner was born, and we've been serving hungry Coruscanti ever since.

Incidentally, that Crisp-E-O unit I started with still works the breakfast shift. Now that I've found success, I suppose I could replace it with a fancy modern droid, but being fancy isn't what we do here at Dex's Diner. We may not have the best equipment or the cleanest 'freshers, but we promise you the best food you can get for your hard-earned credit.

Please enquire about our discounted prices for Jedi.

A 15% gratuity will be added for parties greater than seven (or three and a half Troigs).

The establishment assumes no responsibility for any beast-yeasts that may escape from the kitchen during food preparation.



Gregory Walker is an Austin, Texas-based writer. He contributed three winning entries to the StarWars.com Databank under the alias NarbFlick, through the "What's the Story" feature.

Dining at Dex's The Story Behind the Story

by Gregory Walker

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This week my first professional Star Wars writing, "Dining at Dex's," was published as a Hyperspace exclusive.

Creating the menu for Dex's Diner was one of the first ideas (if not *the* first idea) that came to mind when I was invited to pitch ideas for source articles for Hyperspace. Why Dex's Diner, you ask? Well, with its '50s-diner-by-way-of-a-galaxy-far-far-away style, Dex's is one of the more interesting locations in *Attack of the Clones*, but

one that hasn't been explored much outside of the movie. Plus I happen to have spent a lot of time at the diner, thanks to the *LEGO Star Wars* videogame.

Here's my original pitch:

There's more on the menu at Dex's Diner than Jawa juice--from sides (fiery Fornax rings) to dessert (wasaka berry pie) and everything in between, there's something for everyone at Coco Town's most popular greasy spoon. This article, in the form of the diner's menu, would be a comprehensive guide to the colorful food and drink available, reflecting both the establishment's diverse clientele and the proprietor's checkered past. The menu could also include a brief history of the diner, revealing how a creditless Dexter Jettster built his business from little more than a dream and a second-hand donut droid (who still works the breakfast shift).

The two menu items I developed for that pitch--fiery Fornax rings and wasaka berry pie, both of which made it into the final article--are good examples of what I wanted to do with Dex's menu. While I had to include foods and drinks that had already been established as being served at Dex's, I was wary about using too much from the Expanded Universe. It would have been easy to fill the menu with meals other writers had established, but what would be the fun in that? Rather, I tried to create as many unique items as possible, incorporating existing concepts in unusual ways, all the while ensuring that everything sounded appropriate for inclusion on a diner menu.

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(That said, there are plenty of borrowings from other published works in this article. I wanted to include these references, even if used obliquely, because I think they show how well-traveled Dexter is and because they give fans something to watch for. I'm not going to point all of the references out—that's what Wookieepedia is for, after all—but I will admit that if you look into it, you'll find a higher-than-usual number of references to the Marvel comics and West End Games supplements. I guess I'm showing my age a bit with that.)

In naming new food and drink items, one of my goals was make sure that each item had some kind of internal logic or incorporated some kind of joke. At its most basic level, this thinking led to a number of puns—Panna cakes, Wol Cabasshews, Xizor salad, Sic-Six-layer cake, Tibanna split and Shili cheese dog among them—that are either inspired or stupid or both, depending on one's sense of humor.

One step up from bad puns are in-jokes that require some knowledge of the Star Wars universe to understand. Some examples of this are Dressellian prunes and H'nemthe yams, based on the "Prune Face" and "Yam Nose" production nicknames given to the aliens later formally classified as Dressellians and H'nemthe, respectively. One of my favorite examples of this kind of wordplay is Roonan lemon, which came from the fact that Edcel Bar Gane, the senator from Roona in *The Phantom Menace*, was named after the Edsel, the famous--you guessed it--lemon. (Yeah, yeah, I know... it's not really a joke if you have to explain it. Oh, well.)

Despite the fun I was having with the naming, I knew my article ran a real risk of being a bore if it was nothing more than a list of make-believe food. For that reason, one of my interests in writing this piece (reflected in the initial pitch) was to flesh out Dexter Jettster's backstory. A number of previous jobs had already been established for Dexter, but rarely with any detail. I tried to elaborate on the established lore by regularly having Dexter, as the in-universe author of the menu, tell stories about his past while describing his food. Hopefully we know more about him now while still leaving some mystery to his past.

I also took the opportunity to write what I hope is the definitive story of the founding of Dex's Diner. The idea that Dex started with a donut stand was modeled after the experience of Denny's founder Harold Butler, who began his business as Danny's Donuts.

Dexter's Crisp-E-O donut droid (an idea also from the initial pitch) was inspired by a Doug Chiang drawing of a kitchen automaton that didn't make it into Episode II. I have a fondness for abandoned concepts, hence the inclusion of the donut droid as well as references to Revwiens, Adarians, apple slugs and even Kenner's Mongo Beefhead Tribesman. (The Revwiens and Adarians are cut concepts that had already been brought into canon, but I believe this is the first time any allusion to the apple slugs or the Mongo Beefhead Tribesman has made it into an official piece.)

Other, more minor, points of interest:

Kessinnamon: A portmanteau of "Kessel" and "cinnamon," presumably describing where it comes from and what it tastes like

B'omarr-style pickles: Because we all know the B'omarr Monks are experts at pickling things

emulsauce: Star Wars-style mayonnaise

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Soup People of Tareen VI: Silly, but it works as a throwaway reference

Skakoan processed, additive-enhanced meat: SPAM, for short

proteinloaf: Star Wars-style meatloaf

black hole pepper, white dwarf gravy, galactic grits, brown dwarf gravy: Having "space-y" names for science fiction food is the oldest trick in the book, but if you're working with something as goofy as Dex's, you need to have fun and throw in a few of those

robo-fountain, robo-griddle, antigrav whisk: Inventing new kitchen appliances and cooking utensils was almost as much fun as coming up with new foods

zherry: Everything sounds cooler when spelled with a "z"

Pantoran plate special: A play on the term "blue plate special," referencing George Lucas' blue-skinned character in *Revenge of the Sith* (when I submitted my draft article, this was "Wroonian plate special" instead, and I had to change it after the "Trespass" episode of *The Clone Wars* and the reclassification of Lucas' character as a Pantoran—such are the perils of working in an ever-expanding body of fiction)

beast-yeasts: Don't know what they are, but don't they sound scary?

Oh, and I also got to establish the days of the week. That's probably something to be proud of, isn't it? From now on out, I'm going to always wonder if, say, Anakin Skywalker became Darth Vader on a Centaxday or a Benduday.

If you've had the opportunity to read it, I hope you enjoyed "Dining at Dex's," and I hope this post gave you some insight into the development of the article.



Blog Comments

Eddie (December 4, 2009): One question: why only 5 days? Recent statements by Leland Chee (and Nathan Butler) indicate that we indeed have a 7-day, 12-month, 365-day in-universe year. Is Dex's Diner closed in the weekend?

Pabawan (Pablo Hidalgo) (December 4, 2009): Given that "Saturday" and "Sunday" have been established elsewhere in continuity, it looks like Dex may not have weekend specials.

NarbFlick (Gregory Walker) (December 4, 2009): I knew there had to be a good answer to that days-of-the-week question! Thanks for having my back on that one, Pablo!